KIKKOMAN

# Tempura salmon Poke Bowl with couscous

Total time **25 mins**

## INGREDIENTS

**10 portion(s)**

**Fish:**

| | |
|---|---|
| **100 g** | tempura flour |
| **200 ml** | water |
| **800 g** | salmon fillet |
| **80 ml** | Kikkoman Sauce for Poke Bowl |
| **3 litre** | cooking oil for frying |

**Salad:**

| | |
|---|---|
| **500 g** | cherry tomatoes |
| **400 g** | paprika |
| **400 g** | cucumber |
| **600 g** | plantain |
| **300 g** | mango |
| **500 g** | couscous |

**To serve:**

| | |
|---|---|
| **300 g** | mayonnaise |
| **50 ml** | lime juice |
| **4 tbsp** | chives, finely chopped |
| **4 tsp** | coriander, finely chopped |
| **4 tsp** | black sesame |
| **400 ml** | Kikkoman Sauce for Poke Bowl |

## PREPARATION

**Step 1**

Fish: Dice salmon and marinate in Kikkoman Poke Sauce for 5 minutes. Mix tempura flour and water. Remove salmon from the marinade, pull through batter and deep-fry until golden brown.

Salad: Prepare couscous according to the instructions on the packet. Halve tomatoes, cut peppers into strips, cucumber into half-moons and mango into small cubes. Peel plantains, cut each into four pieces and deep-fry. Mix mayonnaise with lime juice and coriander.

To serve: Place couscous in the bottom of the bowl, arrange vegetables, plantains and salmon tempura on top. Pour over coriander mayonnaise and Kikkoman Poke Sauce and sprinkle with sesame seeds and chives.